

CLAIMS

I claim the following:

- 5 1. Process to cure and season uncooked sliced beef with uncooked beef being the principal ingredient comprising the steps of:
- a) select the desired principal ingredient, being uncooked beef;
 - b) freeze the desired principal ingredient;
 - c) the temperature of the desired principal ingredient is then tempered to a desired
10 temperature, being in the range 25-29°F, for a predetermined time;
 - d) the desired principal ingredient is then sliced to a desired thickness;
 - e) the desired principal ingredient is then blended with salt, spice blend, curing agent
15 from the group that includes sodium nitrate, water and sodium erythorbate in a
 blending machine, that is from the group that is USDA approved, forming a
 blended product;
 - f) package the blended product in packaging, that is from the group that is USDA
 approved;
 - g) store the blended product in a refrigerated cooler for 24 hours allowing the curing
 agent and spices too cure and season the desired principal ingredient forming the
20 final product; and
 - h) the final product is then kept refrigerated for near term consumption.

2. Process to cure and season uncooked sliced beef with uncooked beef being the principal ingredient as recited in Claim 1 including the additional step of:

- i) freeze the final product for shipment and future consumption.

3. Process to cure and season uncooked sliced pork with uncooked pork being the principal ingredient comprising the steps of:

- a) select the desired principal ingredient, being uncooked pork;
- b) freeze the desired principal ingredient;
- 5 c) the temperature of the desired principal ingredient is then tempered to a desired temperature, in the range 25-29°F, for a predetermined time;
- d) the desired principal ingredient is then sliced to a desired thickness;
- e) the desired principal ingredient is then blended with salt, spice blend, curing agent from the group that includes sodium nitrate, water and sodium erythorbate in a blending machine, that is from the group that is USDA approved, forming a blended product;
- 10 f) package the blended product in packaging, that is from the group that is USDA approved;
- 15 g) store the blended product in a refrigerated cooler for 24 hours allowing the curing agent and spices too cure and season the desired principal ingredient forming the final product; and
- h) the final product is then kept refrigerated for near term consumption.

4. Process to cure and season uncooked sliced pork with uncooked pork being the principal ingredient as recited in Claim 3 including the additional step of:

- i) freeze the final product for shipment and future consumption.

5. Process to cure and season uncooked sliced poultry with uncooked poultry being the principal ingredient comprising the steps of:

- a) select the desired principal ingredient, being uncooked poultry;
- b) freeze the desired principal ingredient;
- 5 c) the temperature of the desired principal ingredient is then tempered to a desired temperature, in the range 25-29°F, for a predetermined time;
- d) the desired principal ingredient is then sliced to a desired thickness;
- e) the desired principal ingredient is then blended with salt, spice blend, curing agent from the group that includes sodium nitrate, water and sodium erythorbate in a blending machine, that is from the group that is USDA approved, forming a blended product;
- 10 f) package the blended product in packaging, that is from the group that is USDA approved;
- 15 g) store the blended product in a refrigerated cooler for 24 hours allowing the curing agent and spices too cure and season the desired principal ingredient forming the final product; and
- h) the final product is then kept refrigerated for near term consumption.

6. Process to cure and season uncooked sliced poultry with uncooked poultry being the principal ingredient as recited in Claim 5 including the additional step of:

- i) freeze the final product for shipment and future consumption.